

## Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726 X 678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24. Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

|                  |                     | 1000   | on of each violation is specified in the narrative portion of the | is report.                      |                        |                |                 |  |  |
|------------------|---------------------|--------|---|---------------------------------|------------------------|----------------|-----------------|--|--|
| Establishm<br>Lo | ient Name<br>19 60a | rd     | 's Taco & Tiki  | Telephone Number 8/2-924-75/0   | Date of In<br>(mm/dd/y |                | PERMIT#         |  |  |
| Establishm 302   | Pear l              | ss (ni | with the street, city, state, zip code)  New Mbany, JN 47150      | 502-338-2960                    | 12-10                  | 5-19           | 181             |  |  |
| Owner Jo         | in Ha               | //     |   | Purpose:                        | Follow-u               |                | se Date         |  |  |
|                  | tear / S            | 7,     | New Albany. IN 47150  | 2. Follow-up 3. Complaint       | Summary                | y of Violation | 18:             |  |  |
| Person in C      | Charge _            | To     | ony Shope   | 4. Pre-Operational              | c                      | NC_            | _ R             |  |  |
| Responsible      | e Person's          | E-m    | ail   | 6. HACCP                        | Menu Ty                | pe (See back   | of page)        |  |  |
| Certified F      | ood Mana            |        | - Mirsing -   | 7. Other (list)                 | 12                     | 3              | _4 <u>/</u> 5   |  |  |
| • CRITICAL       | L ITEMS A           | RE ID  | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS I                 | MARKED "C"                      |                        |                | _               |  |  |
| • VIOLATIO       | N(S) REPE           | ATE    | FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU                  | MMARY OF VIOLATIONS" AN         | D IN THE N             | NARRATIVE      | BELOW AS "R"    |  |  |
| Section#         | C/NC                | R      | Narrative   |                                 |                        | To Be Co       | rrected By      |  |  |
| 118              | C                   |        | Observed no Certified for   | and Manager                     |                        |                | nonth           |  |  |
|                  |                     |        |   | recently left.                  |                        |                | · · · ·         |  |  |
|                  |                     |        | 1 1   | der@floydcoun                   | lying                  | (1) / -        |                 |  |  |
| 239              | NIC                 |        | Observed plates and bou   |                                 | 7                      | 00             |                 |  |  |
| - ,              | /                   |        | 1 1 1   | <del></del>                     |                        | 7              | 1.1-            |  |  |
| 341              | N.                  |        |   | ed, above warme                 | <del>-,</del> -        | La             | ays             |  |  |
| 371              | 100                 |        | Observed no hand fowels o   | at goll handu                   | 1054117                | Corl           | reted           |  |  |
| 416              | NC                  |        | Observed douch insects in bay                                     |                                 |                        |                |                 |  |  |
| _                |                     |        | hallway news Cherycal Storage, Old                                |                                 |                        |                |                 |  |  |
|                  | _                   |        |   | ay new AVac                     |                        | 20             | lavs            |  |  |
| 431              | NC                  |        | Observed Sticky floors  | on both sides                   | - '                    | 20             | <del>~, 3</del> |  |  |
|                  | · · ·               |        |   |                                 | _                      |                |                 |  |  |
| -                |                     | -      | Of My Criacian for No   | whsteirs bar.                   |                        |                |                 |  |  |
|                  |                     |        |   | <u> </u>                        |                        |                |                 |  |  |
|                  |                     |        |   |                                 |                        |                |                 |  |  |
|                  | -                   |        |   | <del></del>                     |                        | <del></del>    |                 |  |  |
|                  |                     |        |   |                                 |                        |                |                 |  |  |
|                  |                     |        |   |                                 |                        |                |                 |  |  |
| Received by      |                     | _      | •   | Inspected by (name and title pr |                        | - 115          |                 |  |  |
| Received by      | (cioneius)          | ) N    | upe Kitchen Manager   | Thomas Suid                     |                        |                |                 |  |  |
| Acceived by      | (signature)         | 1      |   | Inspected by (signature):       | 1.1                    |                |                 |  |  |
| 201              | <del>Z</del> -      | _      |   | I round                         | ml-                    |                |                 |  |  |
| cc:              |                     |        | cc;   |                                 | ec;                    |                | 1               |  |  |

## MENU TYPE

| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.   |
|---|--|
| 2 | Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.   |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.  |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.  |

Long bounds 12-10-19

|   | Flo        | yd Coun  | ty Health Department Inspection Notes  |
|---|------------|----------|--|
|   | Code#      | C/NGT    | Service Comments of the Comment of t |
|   |            |          | PIC: Tony Shope  |
|   |            |          |  |
|   |            |          | Health Policy Y - N Food Code: Y - N   |
|   |            |          | Email:   |
|   | 110/       | ARV C    |  |
|   | 118        | XXC      | CFH "  |
|   | 347        | NC       | Hondtonely in grill area   |
|   | 239        | NC       | cohe or hunt   |
|   | 431        | NC       | Clear floor and dish muchie - Bor  |
|   |            |          |  |
| ~ | 4/6        | NC       | dood flys - Bannet - Chem storge   |
| / | \\ <u></u> | ٠,       | I old fly string me bookent House  |
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